

Cool Foods Safely!

Keep **germs** from growing in your food

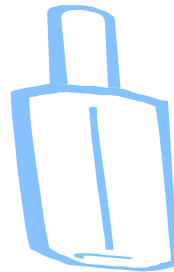
Use proper cooling methods



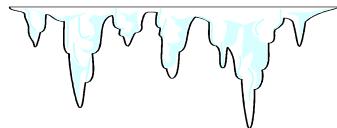
1 Ice Bath



2 Ice Wand



4 Blast Chiller



3 Shallow Pans (not deeper than 2 inches)



FOOD SAFETY PROGRAM

Columbus Health Dept.
240 Parsons Ave
Columbus, Ohio 43215
(614) 645-8191

Cool all hot foods from 140°F to 70°F in 2 hours or less
and from 70°F to 41°F in another 4 hours or less!